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INVENTOR : UEHARA KEIKO;

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TITLE : PREPARATION OF FOOD VINEGAR FROM UNCOOKED UNREFINED ALCOHOL

ABSTRACT : PURPOSE: To prepare a food vinegar having excellent taste and flavor and free from malodor, by carrying out alcoholic fermentation of cereals in uncooked state after removing water-soluble substances from the cereals, subjecting the resultant unrefined product to ion-exchange treatment to remove nitrogen compounds and subjecting to acetic fermentation.

CONSTITUTION: Cereals such as crushed corn are washed with water adjusted to preferably pH 3~9 to remove water-soluble substances including sulfur compounds. The treated cereals free from water-soluble substance are subjected to alcoholic fermentation by uncooked process without gelatinizing the cereals. The fermented liquid or unrefined product is subjected to acetic fermentation by conventional process while removing nitrogen compounds by ion-exchange treatment before or after the acetic fermentation to adjust the amino nitrogen content in the produced food vinegar to $\leq 5\text{mg}/100\text{ml}$ at an acetic acid concentration of 10%.

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